

# Chapter 2: Food Safety



**FoodMASTER**

Food, Math, and Science Teaching Enhancement Resource  
Supported by NIH Science Education Partnership Award (SEPA)





# **Food Explorations**

## **Lab I:**

### **Changing States**

# Lab I: Changing States

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Teacher Demonstration

# Lab I: Changing States

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Getting Started... What to Expect in Lab I

# Lab I: Changing States

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**Measuring the Temperature of Boiling Water**



**Measuring the Temperature of Ice Water**



# **Food Explorations**

## **Lab II:**

# **Invisible Creatures**



## Lab II: Invisible Creatures

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**Example hand under the UV light after applying GloGerm.  
Glowing sections on the hand indicate the presence of bacteria.**



# **Food Explorations**

## **Lab III:**

# **Multiplying Microorganisms**



# Lab III: Multiplying Microorganisms

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Getting started... What to Expect in Lab III

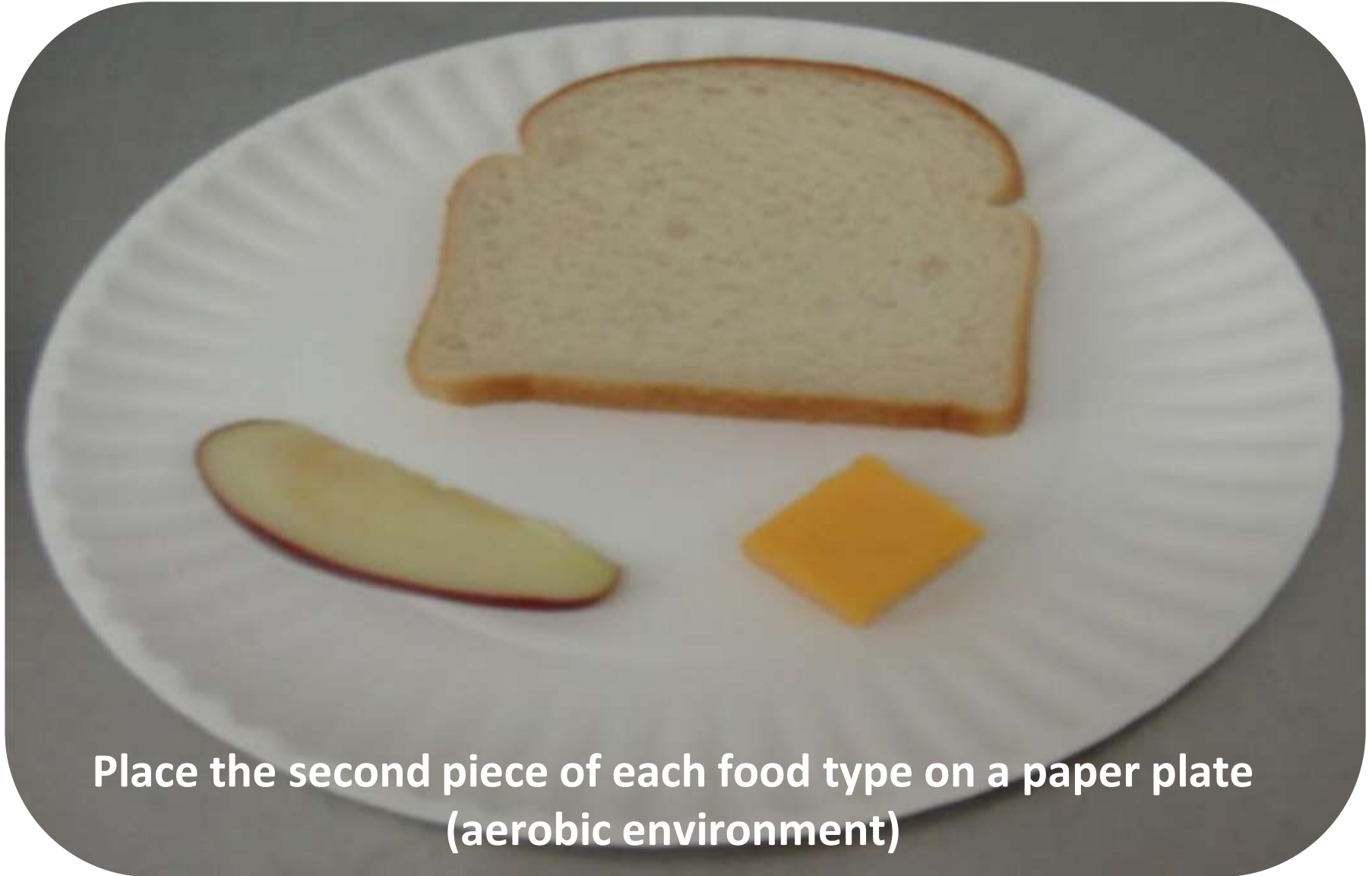
# Lab III: Multiplying Microorganisms



Place 1 piece of each food type in a plastic sandwich bag.  
(anaerobic environment)

# Lab III: Multiplying Microorganisms

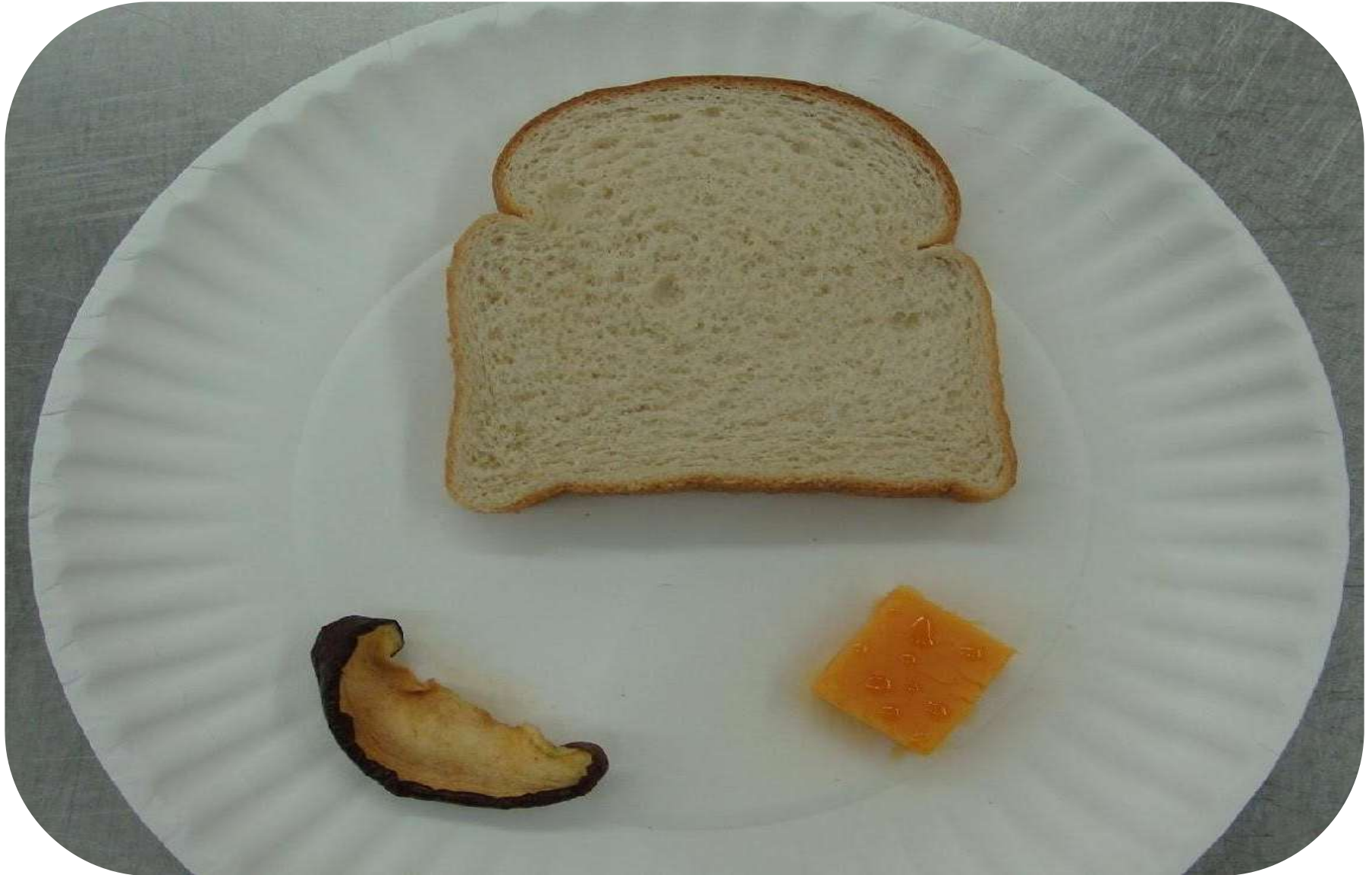
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Place the second piece of each food type on a paper plate  
(aerobic environment)

# Lab III: Multiplying Microorganisms

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# Lab III: Multiplying Microorganisms

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